[P. 13(A)] SA19 Talamanca SA19 Bribri Cabecar

262 reports, mention is continually made of tubers, especially yucas, and of the *pejibaye*, whereas maize is cited not because of its significance as an Indian food but because it was something familiar to the conquerors.[69] There is reason [177] to suspect that its use by the Talamancan peoples came as a result of Mexican colonists in relatively recent pre-Columbian times.[70]

243 On the Caribbean side, maize is planted in small quantity throughout the year with the general exception of the months of February and March. However, the Indians have been known to utilize even these two months. The maize ears show a variety of colors and are very seldom solid white.

241 In addition to these edible products, a little tobacco, one or two cotton plants which thrive in spite of the rains, at times *barbasco* (*see* Fishing) and, in upper Talamanca and Chirripó, the palm used for roofing are cultivated by most families near their dwellings. These plants are not removed as are the root crops, etc.

231 **Domestic Animals.** Besides the dog, which is found in all Indian dwellings, the pig is the most important domestic animal. His commercial worth is noted in the earliest reports of the conquerors (*see* Trade), and as an economic asset, he has not fallen in value. In a sense he serves as a bank account, to be sold [454] in case of emergency because of sickness or some other immediate need. On the Caribbean slope, wild peccaries are trained from birth to follow man as a dog does and to live in the household. Sometimes a semicircular pen of [417] sticks is built against the inside wall of the dwelling for the animal. Other breeds of pigs are scarce except on the Pacific side where the school has imported domestic swine.

Chickens are found in many households but [417] not in all. They are enclosed at night in small houses built of poles tied with vines (fig. 3, *d*), ½ or, as is usual on the Pacific side, roost in trees. Cats and turkeys are rare. Strangely enough, the turkey is almost never seen in the Pacific region, where the weather is drier and

[69] *See*, e.g., Fernández, 1907, vol. IX, p. 24. In a report of 1692 to the Bishop of Nicaragua on the state of the missions in Talamanca, we find the following in connection with food the Franciscan father had to eat: ". . . su alimento común es una vevida que hacen de raíces y hiervas molidas, y en muy pocas

½ [See category 116, End Plate 2 - ANALYST.]

231 better-suited for raising fowl, but is domesticated in Talamanca, where its principal diet consists of roaches. Ducks also are not common, and there is no native word for them nor for turkey. When found, they are kept inside the large house in a small compartment.

[234] Cattle are owned by only a few on the Coen
[262] River and lower Talamanca. On both sides of
[954] the range they are kept more as a bank account
than for food. Milk is not used. In Ujarrás,
Salitre, and Cabagra oxen are used for riding
[492] or carrying burdens on their backs (fig. 2, *d*).[1/4]
794 In Ujarrás, wild cattle, most of which belong
231 to the church or, better said, to St. Vincent,
422 the patron of the community, roam the savannas. This is a vestige of the ancient tithe and the animals are used only when the priest pays his yearly visit. On this occasion, the required number of steers for a communal
[411] feast are shot with bow and arrow. The cattle in Ujarrás that do not belong to the church are the property of three inhabitants who sell them when necessity demands. Chickens,
231 swine, and steers are eaten on special occasions
[262] such as "juntas" (*see* Reunions) and death feasts (*see* Death and Burial).

There are no horses in Chirripó or upper Talamanca, and only one or two in the Sixaola Valley. In 1956, there were two horses at Salitre, one at Cabagra, two at Ujarrás, and two at China Kichá.

262 **Wild Foods.** The diet of the Bribri and the Cabécares is supplemented by many noncultivated foods. In the list below, we cite only those which we were able to have identified by their Latin names.[71]

262 The fruit of *Renealmia exaltata* (Aubl.)
137 Griseb is generally fried in lard. The red
flower of *Erythrina costaricensis* Micheli, the
252 leaves and the tender part of the vine *Cyclanthera Naudiniana* Cogn., the sprouts of the female palm *Chamaedorea* sp., the leaves and tender shoots of *Phytolacca rivinoides* Kunth & Bouche, and a juvenile fern are boiled. The grainlike fruit of *Urera baccifera* (L.) Gaud is used as a substitute for rice. The wild papaya

partes Plátanos y yucas. . . ." There is no mention of maize at all.

[70] Stone, 1956.

[128] [71] Dr. Paul J. Shanks helped to gather and to classify these foods.

1/4 [see category 116 - END PLATE 1 - ANALYST]